



NYAMA CHOMA BBQ MAYO CHICKEN



INGREDIENTS

- 8 large pieces of chicken
- 2 tbsp Nyama Choma BBQ spice
- 1/2 packet of brown onion soup
- 1 cup hot water
- 1 cup mayonnaise
- 1 cup Nyama BBQ Sauce
- Optional: mushrooms

METHOD:

- Preheat the oven to 180°C
- Rub the BBQ spice into the chicken
- Mix the hot water and onion soup
- Add the chutney and BBQ sauce and mix
- Pour over the chicken (and mushrooms if added)
- Cover the dish with tin foil and place in the preheated oven for 1 hour
- Remove the foil and bake for another 20 minutes
- This chicken dish can be served with anything from potatoes, mash or rice and is delicious with any kind of veggies.

